

IN THE CLAIMS:

Please cancel claims 1-5 and add new claims 6-12, as follows:

Claims 1-5 (canceled).

6. (new): A method for preparing meat products, which is characterized by the addition of feta cheese dispersed throughout the product and the incorporation of olive oil, comprising the steps of:

(a) Mixing minced meat at a temperature of -2°C with H_2O at 2°C , salt, plant fibres and breadcrumbs;

(b) Adding olive oil;

(c) Continuing mixing after step (b), with simultaneous vacuum application for 5 min until the resulting product temperature rises to 4°C ;

(d) Adding feta cheese;

(e) Continuing vacuum mixing and refrigeration in the presence of CO_2 , until there is a distribution of feta cheese throughout the resulting product and it reaches a final temperature of -2°C ;

(f) Conveying the resulting product to a forming machine, where it is formed in line with a desired shape followed by a mild heat treatment in a linear boiler; and

(g) After the mild heat treatment of step (f), the resulting product is deep-frozen in a tunnel, until the core temperature reaches 0°C .

7. (new): The method of claim 6, wherein the total duration of the mild heat treatment of step (f) depends on the geometrical characteristics of the resulting product and varies between 5 and 15 minutes.

8. (new): A method for preparing meat-based products, characterized by the addition of feta cheese, as a filling, and the incorporation of olive oil, comprising the steps of :

(a) Mixing of minced meat at a temperature of -2°C with H₂O at 2°C, salt, plant fibres and breadcrumbs;

(b) Adding olive oil;

(c) Continuing mixing after step (b), with simultaneous vacuum application for 5 minutes until the product temperature rises to 4°C;

(d) providing feta;

(e) conveying separately the resulting product of step (c) and the feta of step (d) to an extruder forming machine to form a new resulting product of a desired shape; and

(f) applying a mild heat treatment to the new resulting product.


9. (new): Minced-meat products with feta cheese dispersed throughout the products and with the incorporation of olive oil, produced by the method of claim 6.

10. (new): Minced-meat products with feta cheese dispersed throughout the products and with the incorporation of olive oil, produced by the method of claim 7.

11. (new): Minced-meat products with feta cheese as a filling and with the incorporation of olive oil, produced by the methods of claim 7.

12. (new): Minced-meat products with feta cheese as a filling and with the incorporation of olive oil, produced by the methods of claim 8.

Respectfully submitted,

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